

Sweet Citrus Gifts Are Make-at-Homes

The sweetest, most personal Christmas gifts are made in your own kitchen with juicy oranges, and at a minimum cost.

Pomander balls, the clove-studded oranges, are one of the oldest and most treasured of all sachets, imparting a delightful, spicy fragrance to clothes and linen closets for years. Orange-flavored nut bread, garnished with flowers of Brazil nut petals, is welcome any time of day.

Pomander Balls
Large firm Florida oranges
Whole cloves
Powdered orrisroot*
Ground cinnamon

Select large firm Florida oranges for making pomanders. Stick whole cloves into the peel of the orange until completely covered with cloves. The cloves may be inserted into the orange peel more easily if the holes have been made with the tines of a fork, or a very sharp pencil point. Roll in a mixture of equal parts of orrisroot and ground cinnamon. Use about 1½ tablespoons of the combined spices for each orange. Pat in as much of the powdered mixture as will adhere to the orange. Wrap the pomander in tissue or cellophane paper. As pomander dries and shrinks, it develops its spicy fragrance. Remove from paper, shake off any loose powder and the pomander is ready for use in linen and clothes closets. To hang in closet, tie the pomander with a piece of ribbon ending in a loop. Pomanders keep their fragrance for many years and make pretty and inexpensive gifts. *Buy in pharmacy.

Orange Bread

¾ cup orange rind, sliced, (about 4 Florida oranges)
1½ cups sugar
1½ cup water
3 tablespoons butter
1 1/3 cups Florida orange pulp
3 eggs, well beaten
4 cups sifted all-purpose flour
4 teaspoon baking powder
½ teaspoon soda
2 teaspoons salt

Remove the thin orange rind and cut into very thin slices. Combine sugar and water; add rind, stir constantly over heat until sugar is dissolved; cook slowly 5 minutes. (The peel and syrup should measure 1 1/3 cups.) Add butter; stir until melted; add orange juice and beaten eggs. Sift dry ingredients together into mixing bowl. Add orange mixture and mix just enough to moisten ingredients. (Batter should be lumpy.) Bake in greased and lined loaf pan 9 x 5 x 3 inches, in slow oven (325 deg. F.) 1 hour 15 minutes. Turn out on rack to cool. YIELD: 1 loaf.

Holiday Pudding Perfect for Party

This excellent steamed pudding is a perfect holiday dessert. Serve it hot with deliciously thick Foamy Sauce. Beat 3 egg yolks slightly and add ¾ cup confectioners' sugar, ½ teaspoon of salt, ½ teaspoon of vanilla, and if desired 1½ tablespoons of brandy. Beat until very thick and about the color of a lemon. Whip a cup of cream and fold into the egg mixture. Chill before serving.

Holiday Chocolate Pudding

1 cup mixed candied fruits and peels
¾ cup water
1½ cups sifted flour
2 teaspoons double-acting baking powder
½ teaspoon baking soda
1½ teaspoon salt
1/3 cup butter or margarine
¾ cup firmly packed brown sugar
1 egg
3 squares unsweetened chocolate, melted
1 cup milk

Combine mixed fruits, water, and rum extract in a saucepan. Bring to a boil over high heat; then reduce heat and simmer until all liquid is absorbed, stirring occasionally.

Sift together measured sifted flour, baking powder, soda, and salt. Cream butter; gradually add sugar, continue creaming until blended. Add egg and chocolate; beat until smooth. Alternately add flour mixture and milk, beating well after each addition. Stir in fruit mixture. Spoon evenly into a well greased 2-quart mold. Cover tightly with greased aluminum foil and place mold in a pan of hot water. Bake in a moderate oven (375 deg. F.) about 1½ hours, or until a cake tester inserted in pudding will come out almost clean and pudding begins to pull away from the sides of the mold. Serve hot. Top with Foamy Sauce, if desired. Makes 12 servings.

Low-Calorie Eggnog Is Dieter's Delight

For calorie counters among your family and friends who want a hedge against the holiday urge to splurge, here's an eggnog base that will let them enjoy the traditional yuletide treat without qualms.

It's made with saccharin, the no-calorie sweetener available at any drug store, and nonfat dry skim milk. Weight-watchers may enjoy its creamy flavor in the knowledge that each serving has 50 fewer calories than the usual drink.

Eggnog

(Calories in one serving: 161)
1. Let stand in a small bowl or electric blender until dissolved. . . 2 saccharin tablets (¼ grain each) in one cup water.
2. Beat in thoroughly . . . 1 egg
3. Tbsp. nonfat dry skim milk
¼ tsp. vanilla
3. Cover and chill. Makes one serving.

YULE PAGEANT

The regular meeting of the Victor PTA for the month of December will be held at 7:30 p.m. today in the school cafeteria. The meeting will feature a holiday presentation by the students.

Special highlight will be a Christmas pageant by the kindergarten classes under the direction of Mrs. Hewitt and Miss Pritchard.

Also scheduled is the school's traditional cake auction. The school principal, B. J. Vassar, will auction cakes donated by mothers of kindergarten and first grade students.

A registrar will be available at this meeting for those who have not registered to vote in the school bond election set for Feb. 4. Persons desiring evening appointments to register for this election are asked to call FR 2-5495 or 371-766.



BRITISH CHRISTMAS festivity will ring out in the Torrance Legion Hall, 1109 Van Ness Ave. when members of the British Commonwealth and Friends Club of Torrance holds its annual party at 9 p.m. Saturday, Dec.

21. Discussing plans over a bit of tea and plum pudding are, from left: Mmes. John Russell, Leslie Smith, and Roy Russell. Marie Russell is in foreground.

—PRESS photo

I'M NEW HERE

New citizens of Torrance who made their first appearance at local hospitals recently include:

Gregory Jack, son of Mr. and Mrs. Jack Farash of 1412 "B" West 220th St., Torrance, born Nov. 29.

Roland Charles, son of Mr. and Mrs. Jerry R. Allen of 10551 Samoa, Tujunga, born Nov. 29.

Tammy Marie, daughter of Mr. and Mrs. Arthur Palmieri of 400 E. Lincoln St., Wilmington, born Nov. 29.

Claudi Denise, daughter of Mr. and Mrs. Nick Kevathex of 21712 Orrick St., born Nov. 29.

Marianne, daughter of Mr. and Mrs. Richard Tardagula of 220 N. Irena, Redondo Beach, born Nov. 23.

Trecia Lynn, daughter of Mr. and Mrs. James Walker of 1432 Plaza Del Amo, born Nov. 21.

Wendy K., daughter of Mr. and Mrs. Donald Edwards of 844 King St., Apt. 4, Wilmington, born Nov. 22.

Randall Jay, son of Mr. and Mrs. Richard J. Cole of 1419 W. 224th St., born Nov. 22.

Michael Anthony, son of Mr. and Mrs. Peter E. Saraceno of 2103 W. 103rd Pl., Los Angeles, born Nov. 26.

William Earl, son of Mr. and Mrs. Earl Neil of 434 Harbor Hills, Lomita, born Nov. 27.

Jeffrey Michael, son of Mr. and Mrs. Jerry White of 1257 Ritner, born Nov. 27.

Julie Ann, daughter of Mr. and Mrs. William O. Walters of 1723 Date Ave., born Nov. 26.

James Winfred Brent, son of Mr. and Mrs. James Winfred Brent, Jr. of 2665 W. Carson St., born Nov. 26.

Allyson Leo, daughter of Mr. and Mrs. Brian K. Sobetzer of 26035 Oak St., Lomita, born Nov. 27.

Chris J., son of Mr. and Mrs. John W. Caldwell of Narrot St., born Nov. 11.

Scott Frances, son of Mr. and Mrs. Don Bradford of 3916 228th Pl., born Nov. 11.

Galanne, daughter of Lt. Col. and Mrs. James R. Goldan of 5204 Asteria, born Nov. 12.

Janet Marie, daughter of Mr. and Mrs. Anthony C. Eaton of 21405 Palos Verdes Blvd., born Nov. 17.

Sandra Jane, daughter of Mr. and Mrs. David Loomes of 5721 Ave. "A", born Nov. 19.

Tad Allan, son of Mr. and Mrs. Ted Eisenbeiss of 1629 W. 204th St., born Nov. 8.

Joseph Walter, son of Mr. and Mrs. Joseph Harbster of 4126 Redondo Beach Blvd., born Oct. 29.

Maurize Alea, daughter of Mr. and Mrs. Edward D. Casey of 4344 W. 179th St., born Oct. 30.

James Dale, son of Mr. and Mrs. Dale M. Harms of 2427 W. 235th Place, born Oct. 31.

Mark Jay, son of Mr. and Mrs. Jerry D. Alba of 1324 W. 227th St., born Nov. 2.

Mariene Marie, daughter of Mr. and Mrs. Herbert E. Newman of 238 W. Carson St., born Nov. 5.

Wendi Lynn, daughter of Mr. and Mrs. Paul Highfill Jr. of 2303 W. 236th St., born Nov. 6.

Paul Douglas, son of Mr. and Mrs. Douglas A. Friend of 1434 Plaza Del Amo, born Nov. 7.

Richelle Lynne, daughter of Mrs. Richard L. Davis, 25717 Crest Rd., born Nov. 8.

Robin Christine, daughter of Mr. and Mrs. Dennis C. Walker of 5619 Riviera Way, born Nov. 9.

Bruce Michael, son of Mr. and Mrs. Bruce P. Steiner Jr. of 2501 W. 182nd St., born Nov. 9.

Pamela Jean, daughter of Mr. and Mrs. Selmer Kjenstad of 2310 W. 236th St., born Nov. 9.

Cindy Michelle, daughter of Mr. and Mrs. Lionel N. Dosrocher Jr. of 19432 Anza Ave., born Nov. 11.

NOTES BIRTHDAY
Patrick Doyle, son of Mr. and Mrs. Jerome G. Doyle, 24455 Madison Ave., Torrance, who was three years old Nov. 27th, celebrated at a birthday luncheon party given by his mother.

Guests were: Mrs. Paul Doyle, Robin Doyle, Mrs. William Butcher, Jr., Gaylene and Billie Butcher; Mrs. John Sandstrom, Randy Sandstrom; M. S. Robert Keith; Michael and Don Keith; Terry Green; Peggy and Johnny Doyle, and Mrs. Bertha F. McNeil, grandmother.

To buy, sell or trade use The Press Classified Ads for quick results. DA 5-1515.

Appetizer Cocktails Precede Holiday Meal

The cocktail course for a festive meal should be an "appetizer." It should whet, not dull, the appetite for the wonderful fare that is to come.

Today's busy hostess-cook may elect to serve the appetizer course from a tray in the living room. And that is fine if a beverage or finger foods are chosen to preface the meal. However, if a fruit cup or seafood cocktail is selected, at-table service is preferred.

Do make that first course light and flavorful. Make it a "teaser," and serve it in your very best fashion.

Tasty Tomato Cocktail

Season tomato juice with lemon juice, horseradish, Worcestershire, salt, pepper and a little sugar. Pour into ice cube tray and put a stuffed green olive in each section. Freeze. Serve in glasses of chilled tomato juice.

Fruit Fizz Cocktail

1/3 cup cold water

1/3 cup sugar
1/3 cup orange juice
1/3 cup lemon juice
1 Tbsp. lime juice
1 egg white
2 cup finely crushed ice
Combine all ingredients in shaker. Cover and shake until light and frothy. Pour into cocktail glasses. Makes four servings.

Mock Champagne Cocktail

½ cup sugar
½ cup water
½ cup grapefruit juice
1 pint ginger ale, chilled
3 Tbsp. grenadine syrup
lemon peel

Combine sugar and water in a sauce pan. Boil gently for five minutes. Cool. Mix fruit juices into syrup and chill thoroughly. Just before serving, mix in ginger ale and grenadine. Serve in champagne glasses and put a twist of lemon peel in each glass. Makes 6 to 8 servings.

Cocktail Sauce for seafood

1 cup catsup or chili sauce
2 Tbsp. lemon juice
1 Tbsp. prepared horseradish
1 Tbsp. grated onion
1 tsp. Worcestershire
Few drops Tabasco
Salt
Celery salt

Combine all ingredients using salt and celery salt to taste. Chill thoroughly. Serve with chilled oysters, shrimp, crabmeat or lobster.

Creamy Cocktail Sauce

½ cup catsup
1 cup heavy cream



BEA WEBB

1 Tbsp. olive oil
1 Tbsp. vinegar
¼ tsp. salt
1½ tsp. sugar
2 tsp. paprika
Dash of Tabasco
Combine all ingredients (do not whip the cream) and chill thoroughly. Serve with shrimp, crabmeat or lobster or with a mixture of grapefruit sections and cubes of avocado.

YULE ACCIDENTS

A major contributor to traffic accidents during the Christmas season is fatigue, according to the Greater Los Angeles Chapter of the National Safety Council.

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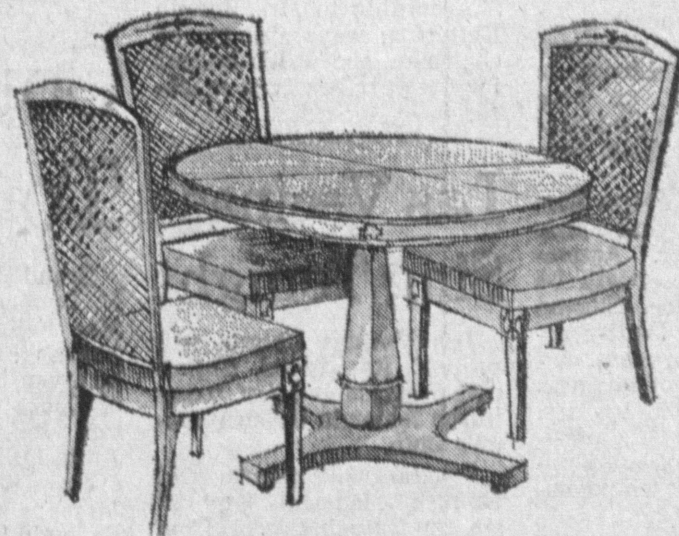
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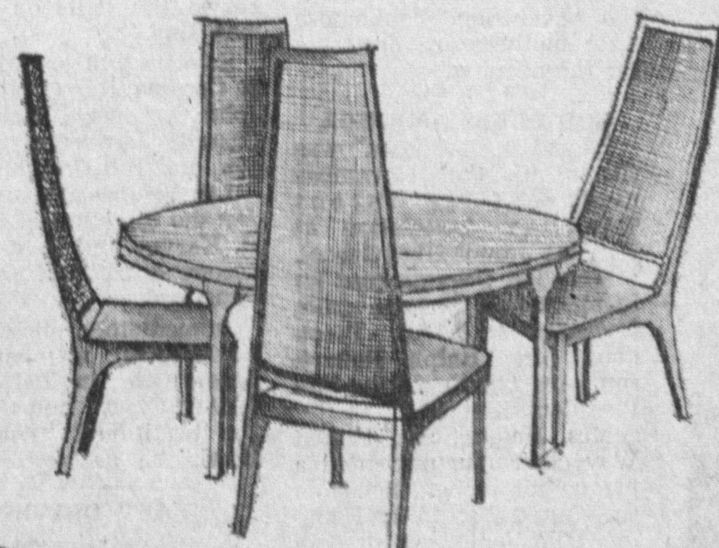
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